

## **'Flavours of Christmas' Chocolate Truffle Presents**

### **Ingredients**

1kg tempered dark chocolate  
150g - 200g of each filling  
Assorted moulds

### **Method**

1. Place your tempered chocolate in a piping bag fitted with a narrow plastic nozzle. Place the nozzle near the bottom of each cavity (this helps to prevent air bubbles) and fill with chocolate. Once all the cavities are full tap the mould down on the worktop a few times to remove any air bubbles. If you are working with more than one mould complete step two before moving filling another mould.
2. Working quickly, turn the mould upside down over a bowl and tap with the handle of a large knife to remove the excess chocolate. Scrape the excess from the top of the mould with a large palette knife and leave to set.
3. While the chocolate is setting you can make your fillings. Once the chocolate is set and the fillings are cool you can pipe the fillings into the moulds. Fill the moulds about  $\frac{4}{5}$  full. Leave the filling to set (it is best to wait at least an hour).
4. To close the moulds temper your leftover chocolate. Pour the chocolate over the mould and spread using a palette knife until each cavity is filled. Scrape away the excess. Leave for the chocolate to harden.
5. Turn the mould over and tap lightly on the worktop to remove the chocolates. If some chocolates do not come out easily it can help to place the mould in the fridge for a few minutes.

## **'Flavours of Christmas' Truffle Fillings**

### **A. Gingerbread (small dome with gold glitter)**

#### **Ingredients**

125ml whipping cream  
25g dark brown muscovado sugar  
250g white chocolate (chopped into small pieces)  
15g butter (softened)

$\frac{2}{3}$  tsp ground cinnamon  
 $\frac{2}{3}$  tsp ground ginger  
 $\frac{1}{3}$  tsp freshly grated nutmeg  
 $\frac{1}{3}$  tsp ground allspice

### **Method**

1. Put cream and sugar in a saucepan and heat until just starting to boil.
2. Pour over the white chocolate. Leave to sit for a minute then mix until well combined.
3. Add the butter and spices and mix until well combined.

### **B. Peach and amaretto (small dome with red glitter)**

#### **Ingredients**

150ml whipping cream  
100ml peach puree  
50ml amaretto  
700g milk chocolate (chopped into small pieces)  
70g unsalted butter (softened)

#### **Method**

1. Put cream and peach puree in a saucepan and heat until just starting to boil.
2. Pour over the milk chocolate. Leave to sit for a minute then mix until well combined.
3. Add the butter and amaretto and mix until well combined.

### **C. Brandy salted butter caramel (large walnut shaped truffle)**

#### **Ingredients**

200g sea salted butter  
200g light muscovado sugar  
200g whipping cream  
500g white chocolate (chopped into small pieces)  
100ml brandy

#### **Method**

1. Place the butter in a large saucepan and melt it. Add the sugar and boil for 4 minutes.
2. Remove from the heat and pour on the whipping cream. Whisk until combined then add the chopped chocolate and mix in.
3. Allow to cool and add the brandy.

## **D. Baileys and vanilla (tall dome)**

### **Ingredients**

200ml whipping cream  
4 vanilla pods  
500g white chocolate (chopped into small pieces)  
40g butter  
75ml baileys

### **Method**

1. Put cream in a saucepan with the vanilla seeds and whole pods. Heat until just starting to boil then take off the pan and let infuse for 15 minutes. Re-heat until just starting to boil.
2. Pour through a fine sieve onto the white chocolate. Leave to sit for a minute then mix until well combined.
3. Add the butter then the Baileys. Mix until well combined.